



# Truffle Degustation Menu

**\$155 per person**

(matching wines \$75 per person)

## Course One

Scallop carpaccio, chive crème fraiche, truffle vinaigrette

*2019 Mâcon-Villages Joseph Drouhin FRA*

## Course Two

Crab omelette, oscietra caviar, warrigal greens, truffle beurre blanc

*2018 Tyrrell's Vat 1 Chardonnay Hunter Valley NSW*

## Course Three

Glazed wagyu short rib, salsify, abalone mushroom, sauce perigueux

*2015 Sègur de Cabanac Saint-Estephè FRA*

## Course Four

Ossau irraty fondue, dates, shaved truffle

*2014 Maison Bouachon 'Duc de Montfort' Gigondas Southern Rhône FRA*

## Course Five

Choux bun, chocolate mousse, black truffle ice cream

*Stanton & Killeen 12YO Topaque Rutherglen VIC*